

	DESCRIPTION OF THE PRODUCT AND EXPECTED USE	FT CURED 90
	IBERIAN ACORN HAM 50%-75%-100% IBERIAN BREED (SLICED BY HAND)	Date: July 2022 Rev. : 00 Page 1 of 1

DEFINITION AND APPLIED TREATMENTS

Product elaborated with the hind limb, cut at the level of the ischiopubial symphysis, with paw and bone, including the integral musculoskeletal part, from adult Iberian acorn pigs, subjected to the corresponding salting and curing-ripening process.

After the curing-ripening process, the product has been hand sliced and packed in protective gas before shipment.

INGREDIENTS

Pork ham, salt .

* Allergens to be declared

Free product of OGM'S to be declared.

NUTRITIONAL VALUES (in 100g)

Energy value: 356 Kcal / 1480 KJ

Proteins (g): 32,2

Carbohydrates (g): <0,5

- sugars: (g): <0,5

Fats (g): 25,2

- Saturated (g): 8,0

Salt (g): 4,5

ORGANOLEPTIC CHARACTERISTICS

COLOUR: red meat with white-pearly fat veins.

FLAVOR: Meat of characteristic flavor, little salty.

AROMA: pleasant and characteristic.

TEXTURE: homogeneous, little fibrous and without pasting or softening.

MICROBIOLOGICAL LIMITS

S.AUREUS <1x10² ufc/g

CLOSTRIDIUM SULFITE-REDUCTANTS

<1x10² ufc/g

E.COLI <1x10² ufc/g

LISTERIA MONOCYTOGENES <1x10² ufc/g

SHIGELLA Absence in 25 g

SALMONELLA Absence in 25g

PHISICAL-CHEMICAL CHARACTERISTICS

pH: < 6

Aw: < 0,92

DISTRIBUTION AND TRANSPORT CONDITIONS

Distributed by authorized isothermal or refrigerated vehicles.

CONSERVATION AND STORAGE METHODS

Sliced Iberian acorn ham in protective gas, stored in a refrigerated chamber, controlled temperature from 0°C to 5°C. If these conditions of the product are not respected, it may decrease.

PACKAGING DESCRIPTION

Thin slices, hand cut, displayed in a plastic plate packed in protective gas.

Each pack contains 50 or 80 g.

Each box contains 10 or 30 packs.

SHELF LIFE OF THE PRODUCT

Preferential consumption: 3 months after the slicing.

FINAL CONSUMER

For almost everyone excluding persons who are allergic to one of these ingredients. Suitable for celiac people.

EXPECTED USE

It can be consumed as it arrives to the consumer. No pre-cooking required.

REVISED AND APPROVED BY:

Management

Date: July 2022



PRODUCED BY:

Quality Manager

Date: July 2022



Applicable legislation

RD 4/2014 of January 10, quality standard for meat, ham, paddle and Iberian loin cane.

RD 474/2014 of 13 June, quality standard of meat derivatives

RD 2073/2005 of 15 November, on the microbiological criteria applicable to foodstuffs.

Regulation (UE) N ° 1169/2011 of 25 of October of 2011 on the food information provided to the consumer

Regulation (CE) N ° 1881/2006 of the Commission of 19 of December of 2016 by which fixes the maximum content of certain pollutants in the products Food.

Regulation (EC) 1338/2008 of the European Parliament and of the Council as regards the use of certain food additives.